

POTATO BREAD NOW SERVED AT HOTELS

Recipe for Potato Bread—Chief ingredients: cold boiled potatoes; whole wheat flour; white rye flour. The potatoes must be thoroughly boiled, and equally thoroughly dried. Then they must be grated very fine. Combine the ingredients in the proportion of 2-1/2 grated potato, 1-1/2 rye flour and 1-1/2 whole wheat flour. Make a sponge with half of the wheat flour, and one-half of the yeast and enough water to make soft dough. Let sponge rise to double the volume and add 1 ounce of salt. Add grated cold potato and the remaining flour and lukewarm water. Make a stiff dough and let it rise to double the volume. Work it down and shape in loaf form. Let it rise to double the volume and bake in hot oven for 1 hour. Loaves of bread weighing 2 pounds, 8 ounces can be baked from this recipe at a cost of 15¢ each. They are both palatable and nourishing.

White bread is no longer the cheapest food.

Potato bread is cheaper—and has more nutritive value. Moreover, to eat it is to be in the height of fashion and to taste the food of emperors.

Potato bread—or "Kartoffelbrot," as the Germans call it—won worldwide fame when the Kaiser called on all patriotic Germans to conserve the fatherland's food supply by using this bread instead of white bread. And practicing his preaching, the Kaiser began eating potato bread exclusively himself, according to his patches.

The emperor's edict on the editability of "Kartoffelbrot" was seized on in exclusive cafes as a pretext for a new fad.

Aber Stalle once stirred the pot in a German army motor soup kitchen. He is now chef in a leading Chicago hotel. But the far from war, he still remembers his German war bread recipe. And the other day he made a batch of potato bread loaves. Other hostesses, hearing of the sensation they made, requisitioned Stalle's potato bread prescription. Then came wires from exclusive New York cafes, demanding at once the correct and original recipe.

Today leading hotels in most of the eastern cities would be out of style if they couldn't supply you war bread on demand. But strange to say, the potato bread is not only a fad; it's a real economy. In noting if you are not only in fashion, but meet the mounting rise of white flour prices with a cheaper substitute and you have a more nutritious food in the bargain.

Dr. Maximilian Herzig, a widely known Chicago physician, passed of final medical judgment on the bread as follows:

"Potato bread, with white wheat rye flour," he said, "has more than

an average nutritive worth. True, it is not as rich in protein as whole wheat bread, but what the potato lacks in this respect is pretty well balanced by the fact that whole rye flour is particularly well endowed with protein. And the value of the potatoes for their carbohydrates must not be underrated."

Serve the potato bread in your own home. You'll find it appetizing, delicious and nutritive—a perfect form of the "white bread substitute" which housewives are industriously seeking everywhere now that their pocketbooks feel the drain of the ballooning price of white flour.—Milwaukee Journal.

SEVERAL COPS WILLING TO BE CLASSED HEROES

Manager Boomer, of the Hotel McAlpin, recently received a letter from W. P. Stark, of Stark City, Mo., requesting him to reward a hero. The note read: "When leaving your hotel, in haste to catch a train for home, I stepped directly in front of a trolley car and would undoubtedly been killed or severely injured but for the heroic and prompt action of the policeman on duty near the McAlpin, who dragged me to safety at much risk to himself. I had no time to reward him, then, and I, therefore, ask you to hand him the enclosed check, with my thanks.

Mr. Boomer sent word to the precinct police station that he had a reward for the hero who saved the life of Stark, of Stark City. On the following day Mr. Boomer telephoned Mr. Stark, "Please wire personal description of hero. Otherwise cannot determine which of the six who have appeared to entitled to check."—New York letter to Cincinnati Times-Star.

USE AUTO TAX FUNDS WHERE TAX IS PAID

The Chronicle quite agrees with "Hampton's Mercury" in that the automobile tax should be turned back to the counties from which it comes. It is inconsiderate for citizens of Decatur or Andrew or any of the counties in Northeast Missouri to take the auto tax paid by the people of such counties and parcel it out by the thousands of dollars to counties in which only a small such tax is levied. Let our legislature amend this law so that those who pay the tax may get the benefit on their own roads in their own county. Keep the tax in this country where paid.—King City Chronicle.

THE BEEFSTEAK AND THE FARMER

The Saturday Evening Post gives vent to an editorial bemoaning on the vanishing beefsteak with notice to all of us to begin to fear the charms of boiled turkeys and to prepare to tell our grandchildren with pride how we once ate that rare delicacy—steak.

While it does not say so outright, the inference is that another generation will be talking about beefsteak as our oldest inhabitant now makes our infantile woe by stories of the buffalo meat and venison that was a draw on the market in pioneer days. But not quite so fast, for a real thick and juicy beefsteak was more exceptional then than now, because in those good old times the flesh of the big game was even more plentiful than the flesh of the domestic animal.

No cause to worry so far, in advance about the beefsteak being extinguished from the hill of fare. It is only a question of making it profitable to raise the cattle. With the assurance that he will have his share of the profit instead of having it all absorbed by the railroads, commission men, meat packers and retail butchers, the middle west farmer will supply any and all beefsteak requirements for many years to come.—Omaha Bee.

NEW UNION STOCK YARDS OPENED AT SEATTLE

The new union stock yards at Seattle have been opened for business under the management of F. C. Shadley, who has been in this past a large dealer in live stock in the Yakima valley. Among the packers who are participating these yards are Foy & Co., Carrington Packing company, Barton & Co., James Henry, Tacoma Meat company, the Peoples Market of Port Townsend and several others. The daily aggregate capacity of the several packing plants is about 8,000 hogs, 100 cattle and 1,200 sheep.

Breeding Butter.

Iowa has started to formulate plans for a "Better Butter Brand," a print to be used on all Iowa-made butter. A good idea, isn't it? Why can't Missouri try out her artists and agree on a state butter print? Maybe the bears on our state seal would do. Since dairymen can not agree on what type of dairy cow should be used on a butter print, the latest suggestion is a goat as a "Better Butter Brand."

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